Mill One Restaurant
~ Sample Menu ~

Dear Diner,

Set here in New Lanark with the Clyde roaring through its gorge, in one of only three World Heritage Sites in mainland Scotland, this unique restaurant will, we hope, match the environs for quality. Our warm welcome is genuine, whether you're here for pleasure or business, as a resident or dinner guest.

This, you see, is not a ñchain hotelò with a standard menu being churned out in a hundred kitchens. New Lanark Mill Hotel is owned by the New Lanark Trust, which has restored this splendid building from a ruinous state.

Our Head Chef brings many years of experience to the New Lanark Mill Hotel.
His talents are combined with, wherever possible, local produce from the famous farming area of the upper Clyde Valley.

You will find a choice of excellence throughout the menu. A fine, and affordable, wine list accompanies the menu, and guests may enjoy wine by the glass too.

Value for money is important to the traveller, and we believe you will find this when you enjoy your meal.

Special occasions such as anniversaries, important birthdays, and family weddings are a popular feature here, as we can offer you private dining facilities too. Furthermore, youôll find we have lots of specially tailored events for occasions such as Motherôs Day, Valentineôs Day and of course Christmas and New Year.
Please enquire at reception for further details.

If you require anything, please just ask. Thank you for dining with us, and on behalf of all the staff - enjoy your evening!

Michael Ward
General Manager—New Lanark Mill Hotel

Please note that this is a 'sample' menu, therefore dishes and prices are subject to change.

New Lanark Mill Hotel

Mill One Restaurant Menu

Three Course £27.50 Two Course £23.00

To Start :

(V)Selection of Homemade Soups
Please ask your server for today`s selection

Tournedos of Salmon
Spiced lentils, fig and apple chutney

Seared King Scallops
Black pudding, pancetta and fennel salad
(Supplement £1.95)
Chef`s recommended wine–Bin 29 Montes Sauvignon Blanc
Grassy green tinges, dry, crisp and fresh

Hot Seared Pigeon Breast
Potato and leek rosti, puy lentils and a port jus

(V)Pin Head Oatmeal Crusted Goat's Cheese
Plum and thyme chutney

(V)Galia and Cantaloupe Melon Rosette
Rocket salad and elderflower dressing

(V)Woodland Mushroom Pâté
Parmesan wafer and caper dressing

Chicken Liver Parfait
Sweet and sour onion salsa and grilled brioche

Layered Pressing of Ham Hock
Tarragon and piccalilli relish

(V)Sweet Pear Tatin
Lanark blue and port reduction

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Main Courses:

Roast Supreme of Chicken
Carrot purée and braised potato

Escalopes of Salmon
Smoked haddock fishcake, broad beans and minted pea purée

Roast Barbary Duck Breast
Vanilla-lime mash, roast parsnip, Maderia and raisin jus

Slow Braised Shin of Beef
Wilted greens and fondant potato

(V)Pan Fried Potato Gnocchi
Cherry tomatoes, courgette, butternut squash and pesto

Poached Fillet of White Fish
Stuffed with spinach, smoked salmon, crayfish, lobster sauce and mash

Pan Seared Sea Bass
Aubergine chips, cumin carrot and minted yoghurt

Pan Fried Loin of Local Lamb
Roasted butternut squash and spiced cabbage

(V)Wild Cultivated Mushroom Fricassée
Basmati rice

Loin of Venison
Colcannon mash, buttered greens and chocolate oil (Supplement £2.50)

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Our steaks are locally sourced and hand picked all within the South Lanarkshire region, matured for 18-21 days for optimal tenderness and flavour.

Sirloin or Fillet Steaks

227g Sirloin (Supplement £1.95) or 227g Fillet (Supplement £3.95)

Served with hand cut chips, plum tomato, confit shallots and mixed mushrooms or traditional with hand cut chips, battered onion rings, sautéed mushrooms and grilled tomato
* * *Chef`s recommended wine-Bin 19 "Angus The Bull" Cabernet Sauvignon* * *
It screams out to be drunk with all red meats, and in particular steaks

Side orders:

Handcut Chips

Colcannon Mash

Panache of Vegetables

Mixed Seasonal Salad

Onion Rings

Timbale of Basmati Rice

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Drambuie Arran Mustard Sauce

Cracked Black Pepper Sauce

Dunsyre and Port Steak Glaze

(Your additional choice is available for £1.95 per side order/sauce)

Please note that some dishes may contain traces of nuts. Please ask for further information. We also endeavour to source quality local produce that does not contain any genetically modified products.

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To Finish:

Bitter Chocolate Tart
Parsnip ice cream

Passion Fruit Panna Cotta
Honeycomb and rose petal syrup

White Chocolate and Pecan Parfait
Berry and mint salsa

Warm Gingerbread
Pear compote and clotted cream

Scottish Cheese Selection
Oatcakes and quince jelly
Chef's recommended port-Bin 51 Port Of Leith
What better way to round off any meal than with a rich and warming glass of port

Rice Pudding
Blueberry compote and granola crust

Treacle Tartlet
Nutmeg, spiced crème fraîche and ginger syrup

Lemon Thyme Scented Crème Brulée

Baked Figs
Chantilly cream and cinnamon shortbread

Selection of Ice Cream
Brandy snap biscuit
Our ice creams are made by the Chocolate Box in Lanark using only the finest ingredients

Chef's recommended dessert wine-Bin 44 Montes Late Harvest

Fair Trade Coffee or Tea, with Petit Fours £2.95
A pot of freshly made Fair Trade tea or coffee.
(Residents staying on a dinner, bed & breakfast tariff, please note that this will be complimentary).